

Château de Lacquy 38% Baco, 32% Colombard, 30% Folle-Blanche

France - Bas Armagnac - Lacquy





Ownership/Founders Family Boisséson **Start of Activity 1711 Bottles produced** 35.000

V.S.O.P 7 ANS 40,5°

Production area: Lacquy, France

Terrain: sabbia e quarzo fine, poca argilla, colorate da piccole quantità di idrossidi di ferro, sabbie argillose e limose in

superficie

Harvest: manual

Vinification: natural with indigenous yeasts, without any additions, transformation of all sugars into alcohol, temperature

control above 26°C. Cooling to 6°C until distillation

Refinement: natural ageing in the main Lacquy cellar in 420 L pedunculate oak barrels, 100% new with strong toasting, natural evaporation between 3 and 4% per year, reduction with distilled water, no addition of caramel, wood or sugar, for a minimum of 7 years

Color: light and brilliant amber

Fragrance: elegant, with aromas of white fruit such as stewed pear and a hint of spice, the aftertaste of fruit is incredibly long **Flavor:** clean, balanced and fresh, the roundness of this spirit

lingers long on the palate Alcoholic Grade: 40.5% vol



The Château de Lacquy estate is located in Gascony, about 110 km south of Bordeaux, in the Landes part of the 'Bas-Armagnac' appellation. Since the Middle Ages, the estate has maintained its territorial dominion, passing through the hands of several great Gascon families, including the Mesmes family until 1668, then the Pontac family (owner of Château Haut-Brion) until 1711. Since that year owned by the Comte de Boisséson family, Lacquy is today the oldest domaine in Bas Armagnac and covers some 400 hectares, 25 of which are planted with vines. The main grape varieties are Baco 22A, which allows long ageing, Colombard, which imparts ripe fruit aromas, and Folle Blanche, a legendary traditional grape variety. The Château de Lacquy is one of the five founders of the 'Crus Légendaires en Bas Armagnac' where a 'quality charter' defines the quality process to obtain a high-quality Bas Armagnac. Gilles and Veronique continue the tradition of excellence by carrying out the entire Armagnac production process on site, from the cultivation of the vines to the production of the wine, distillation, ageing and bottling, according to dictates dating back three hundred years.